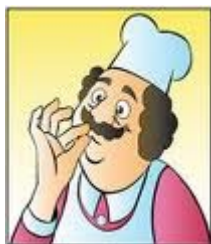


NCDA



2012 Recipes



Thank you
to all our NCDA members who have
contributed to our cookbook this year.

Pat Thompson
Carol Hechler
Dottie Ptaszynski
Carole Sheftic
Pat Landry
Mary Baratta
Jan Zerbe
Charlene Seimes
Rhonda Norton
Chris Soyk
Joy O Brien
Joanne Raymond
Jean Alley
Karen Reinke

Pat Thompson:

Mine was simply:

one box angel food mix

one can crushed pineapple

mix together

ungreased Angel Food or 9 x 12 pan

at 350 for 50 minutes or so (less in rectangular pan)



**Weight Watchers
Angel Food Cake
from Joanne Raymond**

1 package of angel food cake

(the one that has one step only)

20 oz can crushed pineapple in juice

Add can of pineapple to package of angel food cake
(do not add water and do not drain pineapple).

Mix by hand until well blended

Pour into a 13 X 9 glass pan lightly sprayed with pam.

Bake 350 degrees for approximately 30 minutes or until
toothpick inserted in middle comes out clean.

Turn oven off and leave cake in oven with door cracked
for 10 or 15 minutes so the cake does not fall.

Serve with cool whip.

Refrigerate leftovers.

BOK CHOY SALAD

(Dottie Ptaszynski)

1 head of Bok Choy – wash and chop into bite-size pieces, greens and all.



RAMEN MIXTURE

1/4 cup margarine or butter

2 packages Ramen Noodles (do not use the seasoning pkg.)

Break up noodles (I pound them out in a zip lock bag)

1/4 cup sesame seeds

1/4 cup sliced almonds (you can use pecans, so you can experiment)

DRESSING

Combine 1/2 cup red wine vinegar

1/2 cup salad oil

2 tablespoons soy sauce

3/4 cup sugar (I used Splenda)

Stir or shake well until sugar is dissolved.

In a large frying pan, saute the Ramen mixture in butter/margarine until golden. Be careful not to let it burn.

Drain them on a paper towel and allow to cool.

Toss the bok choy and pour the dressing over just before serving.

This can be done a day or two ahead and toss at the last minute. I put the bok choy and Ramen mixture in separate zip-lock bags until ready to use; this keeps the mixture from becoming soggy

Western Pennsylvania GOBS

Passed Down from Carole
Sheftic...June, 2012



Makes 24 ... 3 inch Gobs
(48 cookie layers)

A good cake mix such as Betty Crocker Moist ..Dark
Chocolate (+eggs / oil etc according to instructions)

1 cup flour

#50 (2 Tablespoon size) small ice cream scoop

Parchment paper

at least two cookie sheets

Plastic wrap

1 Cooked Icing Filling recipe ([below](#))

Cooked Icing Filling: Do Step one first so that it cools while
you are baking the Gob layers

Step one:

1 cup milk

3 Tab. Cornstarch

1 tea. Vanilla

dash of Almond flavoring ([optional](#))

Cook over medium heat stirring constantly until very thick.

Still in pot: Beat with wooden spoon until smooth. Cover with
plastic wrap so in does not form a film. Let cool while baking
gobs.

When ready for frosting:

Beat following ingredients with mixer 'till light and fluffy:

Cooled milk mixture

1 stick butter

½ cup solid Crisco

½ teaspoon salt

Add: 2 cups (½ lb approx) powdered sugar and continue
beating 'til nice and fluffy

(Continued on next page)

PA GOBS continued.....

To bake gobs.....preheat oven to 350 degrees. Line cookie sheets with parchment paper

Follow cake directions but ADD 1 cup flour. Beat according to directions.

Using the #50 ice cream scoop (Walmarts), scoop level cake mixture and place on parchment about 2 inches apart ... I get 12 on a sheet. 48 in all!

Bake for 7 minutes.... check ...finger mark should bounce back when center is touched . Do not over bake. Mine took about 7 ½ to 8 minutes to do in a gas oven.

Remove to cooling racks.

When cool..only takes a few minutes to cool.

I sort them into equal shapes and sizes...but with the scoop there is actually very little difference.

Scoop one scoop (same scoop as above) into center of 24 of the cookies. Spread and cover with second cookie.

Place in the center of an 8 inch piece of Plastic Wrap and wrap each gob.

Note: +They freeze very well and only take a short time to defrost.

Chocolate filling...add ¼ cup Choc. Chips (or ½ Hershey candy bar) to milk mixture increasing Cornstarch by 1 teaspoon. Then add ¼ to ½ cocoa powder when adding the powdered sugar.

Gob Cake: Make regular cake mix but bake in a 12x17 sheet pan. When cool, cut into two halves (8½ x 12)

Place filling on one half. Carefully place other half on top. You can also Ice the top of the cake with filling.

FRUIT PIZZA **from Pat Landry**



CRUST:

1/2 cup powdered sugar
1 1/2 cups flour
3/4 cup cold butter

Mix with fork and pat into pizza pan.

Bake at 300* for 10 - 15 minutes.

Cool crust.

FILLING:

1 pkg. 8oz. cream cheese
1/2 cup sugar
1 tsp. Vanilla

Blend well and spread onto cool crust.

GLAZE:

2 tbs. cornstarch
1/2 cup sugar
1 cup orange juice
1/2 tsp. lemon juice

Cook till thick, over medium heat.
(I found that half the glaze is sufficient.)

Top cheese with fruit in an attractive pattern. Spread or drizzle on glaze and chill.

FRUIT SUGGESTIONS: Bananas, peaches, kiwi, blueberries, raspberries, strawberries, cantaloupe, honeydew, pineapple. Etc.

Spinach and Orzo Salad –

Jan Zerbe, Land O'
Lakes, FL



Fresh spinach
(I use the
plastic container from
Sam's)

Feta cheese - as much as you like (I like this cheese so I
add a lot)

Orzo - 1/2 cup or so -

Cook Orzo according to instruction - let cool before
adding to spinach and feta

Clean spinach - I leave the stems on, so much prettier

Add feta and orzo

Dressing:

Olive oil and fresh lemon (again, to your taste, I start out
with a minimum of olive oil and juice from two whole
lemons and take it from there), salt and pepper

Enjoy!!!



LEMON WHIPPER SNAPPERS

Charlene Seimes



1 BOX LEMON CAKE MIX
1 EGG, BEATEN
2 CUPS COOL WHIP
1/2 CUP POWDERED SUGAR, SIFTED

Combine lemon cake mix, Cool Whip and egg in large bowl; mix well.

Drop by teaspoon in powdered sugar; roll to coat.

Place 1-1/2 inches apart on greased cookie sheet.

Bake 350 for 10 -15 minutes. Makes 4 dozen.

Greek Pasta Salad (so easy) from Rhonda Norton

Two boxes of Suddenly Salad (either classic or Caesar)

Cook according to directions

Add crumbled Feta cheese

Add Kalamata olives cut in half

Chill

That's it.



Hershey's One-Bowl Syrup Cake

from Dottie Ptaszynski



1/2 cup (1 stick) butter or margarine, softened

1 cup sugar

4 eggs

1 1/4 cups all-purpose flour

1/4 teaspoon baking soda

1 1/2 cup (16 oz can) Hershey's Syrup

1. Heat oven to 350 degrees. Grease 13 x 9 x 2-inch baking pan.
2. Beat butter, sugar and eggs in large bowl until thoroughly blended. Add flour and baking soda, blending well.
Add Chocolate Syrup; mix thoroughly. Spread batter in prepared.
3. Bake 40 to 45 minutes or until wooden pick inserted in center comes out clean.

Cool completely in pan on wire rack.

Frost if desired....or sprinkle confectioners sugar on top.

8 - 10 servings.

Polish Kielbasa & Sauerkraut



from Chris Soyk

1 large jar Sauerkraut
10 slices Bacon
2 Onions diced
Kielbassa

Wash and drain 1 big jar of sauerkraut. Put in pot of water and let it come to a boil.

Cook kielbasa, let cool, cut in small pieces.

10 slices of thick bacon, cut in small pieces, fry until crisp.

Take out fried bacon and drain on paper towel leaving grease in pan where you will fry (2) two diced onions until soft and brown.

Drain sauerkraut. Put in pan with onions and bacon.

Cook for about 1/2 hour, mixing as it cooks.

Last - mix in kielbasa.

Secret Recipe..... Coffee Cake



I add walnuts or pecans to the top.

Joy Obrien

Pasta Salad

1-16oz. box vegetable spiral macaroni

3- tomatoes cut in cubes

1-cucumber cut in cubes (peeled)

1-small onion chopped

Grated Parmesan cheese

16oz. Kraft Seven Seas Viva

Italian dressing



Cook macaroni (drain). mix in with the rest of the ingredients. Serve warm or cold.

Carol Hechler

Raisin Orange Cake by Jean Alley



2 Cups flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon baking powder
1 cup buttermilk
2 eggs
1/2 cup "soft fat" - butter, margarine, or shortening
1 unpeeled orange - the whole thing including the insides
and the peel - diced
1 cup seedless raisins
1 cup sugar

Sift flour, soda, salt and baking powder together into a bowl.

Place eggs, fat, orange, raisins, sugar and buttermilk in blender in order given.

Blend about 30 seconds, stir down occasionally.

Pour blended mixture over flour mixture. Stir lightly until flour is taken up

Pour into 7 x 11 inch pan.

350 degrees for 45 minutes

Raspberries Breakfast Braid

from Karen Reinke

- 2 cups biscuit/baking mix
- 1 pkg. 3 oz. cream cheese, cubed
- ¼ cup cold butter, cubed
- 1/3 cup 2% milk
- 1 ¼ cup fresh raspberries
(and blueberries optional)
- 3 Tbsp. Sugar
- ¼ cup vanilla frosting



1. Place biscuit mix in a large bowl. Cut in cream cheese and butter until mixture resembles coarse crumbs. Stir in milk until moistened. Turn onto lightly floured surface and knead gently 8-10 times.
2. On a greased baking sheet, roll dough into a 12x 18 inch rectangular. Spoon fresh berries down center third of dough; sprinkle with sugar.
3. On each long side, cut 1 inch wide strips about 2 ½ in. into center. Starting at one end, fold alternating strips at an angle across raspberries, seal ends.
4. Bake at 425 for 15-20 minutes or until golden brown. Remove to a wire rack to cool slightly. In a microwave safe dish, microwave frosting for 5-10 seconds or until desired consistency, drizzle over pastry. Or mix confectioners XX sugar with a little water to desired consistency.

CROCK-POT HAMBURGERS

from Dottie Ptaszynski



Bubba Burgers (1/4 lb. each).

[40-to a box at Sam's Club]

6 medium onions, thinly sliced and squeezed so they turn into rounds

3 jars Beef & Onion Gravy

Pan cook the burgers as directed on box (5 minutes each side). Place in crockpot, keeping covered and on "Warm".

After cooking burgers, empty grease from pan, and scrape bottom, but don't wash pan.

Add a little olive oil to pan, put in the onions and fry until just lightly cooked. Add the 3 jars of gravy and heat until bubbly.

Spread over burgers in crockpot.

I left them on warm overnight, then turned them on to "Low" when I got up in the morning. Turned them off just as I was leaving the house to come to Chapter. When I arrived at Chapter, turned them back onto "Warm".

NOTE: These can be made the night before, and placed in the refrigerator until morning. When you get up, turn them onto Low, and leave them on until lunch time, and you have your burgers ready to serve your lunch-time guests.

Meatballs and Gravy

from Rhonda Norton

1lb ground turkey
1lb ground Italian sausage
1/2 cup bread crumbs
1 egg



Mix all ingredients together well, form into meatballs and bake at 350* for 30 min.

For gravy I use 2 pkg. brown gravy mix and substitute milk for the water.

We also enjoy the same meatball recipe in our spaghetti sauce.